

**Sub-Strategy Detail
FOOD DRUG SAFETY**

Agency Code:	Agency Name:	Prepared By:	Statewide Goal Code:	Strategy Code:
501	Texas Department of Health		3	01-01-02
GOAL:	01			
OBJECTIVE:	01			
STRATEGY:	02 Food (Meat) & Drug Safety			
SUB-STRATEGY:	02 Food Drug Safety			
		EXPENDED	EXPENDED	BUDGETED
CODE DESCRIPTION		FY 2000	FY 2001	FY 2002
OBJECTS OF EXPENSE:				
1001 Salaries and Wages		6,285,189	6,540,257	6,946,393
1002 Other Personnel Costs		81,193	115,250	64,866
2000 Operating Costs		2,371,883	2,000,896	2,685,413
4000 Grants		365,116	352,900	328,708
5000 Capital Expenditures		233,998	235,067	8,615
TOTAL, OBJECTS OF EXPENSE		9,337,379	9,244,370	10,033,995
METHOD OF FINANCING:				
001 General Revenue		4,951,165	5,378,031	5,673,553
341 GR Account - Food and Drug Fee		51,196	30,219	64,732
5022 GR Account - Oyster Sales		890,363	294,572	599,572
5024 GR Account - Food and Drug Registration		3,283,501	3,411,834	3,322,222
Subotal, General Revenue Fund - Dedicated		4,225,060	3,736,625	3,986,526
555 Federal Funds:				
CFDA #10.475, Cooperative Meat Inspection		51,234	75,231	241,556
CFDA #66.605, Performance Partnership Grants		5,886	11,159	
CFDA #93.000.005, FDA Food Inspections		69,553	18,823	84,650
CFDA #93.000.010, Tissue Residue Inspections		24,999	23,810	0
CFDA #93.103, Food and Drug Administration Research		0	661	47,710
Subtotal, Federal Funds		151,672	129,684	373,916

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GOAL: 01
 OBJECTIVE: 01
 STRATEGY: 02 Food (Meat) & Drug Safety
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	EXPENDED FY 2000	EXPENDED FY 2001	BUDGETED FY 2002
666 Appropriated Receipts	0	30	0
777 Interagency Contracts	9,483	0	0
Subtotal, Other Funds	9,483	30	0
TOTAL, METHOD OF FINANCING	9,337,379	9,244,370	10,033,995

FULL-TIME EQUIVALENT POSITIONS	182.4	186.3	193.0
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Sub-strategy Description and Justification:

Food and Drug Safety programs promote public health and safety through an efficient and effective program of education and enforcement to prevent the sale of contaminated, adulterated, unsafe and misbranded foods, drugs, medical devices, and cosmetics. This is accomplished through inspection of facilities and products, licensing of individuals and facilities, education and training of the regulated industry and consumers, accurate and informative labeling, effective training programs for regulatory personnel, cooperation with federal agencies, academia, industry, and trade associations, published informational articles, and enforcement of applicable laws and regulations.

External/Internal Factors Impacting Sub-strategy:

Recent foodborne disease outbreaks associated with the contamination of foods with pathogenic microorganisms such as Clostridium botulinum (botulism), Listeria monocytogenes (listeriosis), Vibrio vulnificus, Vibrio parahaemolyticus, and E. coli 0157:H7 have contributed to numerous injuries and several deaths both in Texas and throughout the United States. Chemical contamination of our waterways, as well as other areas located adjacent to EPA superfund sites and chemical and industrial processing plants, underscores the critical need for active surveillance systems. Also, the ongoing implementation of the General Agreement on Trades and Tariffs (GATT) is placing increasing demands on already overextended resources to meet the demands of foreign governments by certifying the safety of Texas products. Rising imports associated with these agreements are also increasing the burden on this program to protect the public from foreign-produced products that have not been subjected to the rigorous safety regulation provided within the U.S. Further, the public is demanding less processed and fresher products with no preservatives, which taxes the food processing system and regulatory programs to devise new ways to protect public health. And finally, the use of biotechnology to produce foods with unique qualities presents yet another challenge to regulatory programs in ensuring the safety of such foods.